



Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 25 - 41 years 3500 plants/ha 4500 liter/ha
Geographical Orientation:	south east, south west
Sea Level:	300 - 350 m
Soil:	mineral iron containing loam slate



WEATHER / CLIMATE

Average Rainfall Per 400 - 450 mm

Vintage:

CELLAR

Harvest: handpicked | October 3 - October 5

Malolactic Fermentation: yes

Fermentation: spontaneous
open fermentation vat | 900 L | 12 - 32 day(s) |
temperature control: yes | 28 - 30 °C

Maturing: 50 % | large wooden barrel | 500 L | used barrel | 17 month(s)
50 % | small oak barrel | 225 L | used barrel | 17 month(s)

Time on the Full Yeast: 3 week(s)
3 week(s)

Time on the Fine Yeast:	15 month(s)
	15 month(s)

DATA

Wine Type:	Still wine red dry
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Alcohol:	13.5 %
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Acid:	6.2 g/l
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Residual Sugar:	1.5 g/l
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Allergens:	sulfites
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Drinking Temperature:	16 - 18 °C
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Aging Potential:	medium (10 years)
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Optimum Drinking Year:	2017 - 2021
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WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.